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P/2432-19

PREPARATION OF WORT AND BEER OF HIGH
NUTRITIONAL VALUE, AND CORRESPONDING PRODUCTS

ABSTRACT OF THE DISCLOSURE

In a process for the production of a cereal beer made from a cereal or mixture of cereals, an aqueous cereal slurry is prepared from wet milled rolled or crushed cereal, heat treated cereal flour, and their mixtures. The slurry is malted at a temperature above 50°C in the presence of starch degrading enzymes and, optionally, protein degrading enzymes. Degradation of soluble β -glucan is avoided by controlling β -glucanase activity. Upon cooling, insoluble material is removed to form a cereal wort which is boiled with hops to destroy all enzymatic activity. Substantial amounts of boiled traditional wort may be added during the process. Fermentation of the wort produces a beer containing a high amount of soluble β -glucan. Also disclosed are products prepared by the process.

SECRET